

PARA LA MESA

Tostadas y Salsas ●+ \$20
papi ghanoush with Salsa Macha, molcajete salsa, tomatillo salsa de arbol, guacamole, mounch

Hummus con Esquites ▲● \$12
chickpea hummus, grilled corn, colija, Aleppo pepper

Zaytoun y Azotada Feta ▲●+ \$14
whipped feta, toasted almonds, lemon honey, castelvetrano olives, ancho chili

Papi Ghanoush ●+ \$14
roasted eggplant, salsa macha, peanuts, pine nuts

Labneh y Tomates ▲●+ \$14
labneh, heirloom tomatoes, pine nuts, figs, olive oil

BOCADITOS

Ostras con Salsa Quemada ■ \$22
6 oysters, salsa quemada, turnip shallot mignonette, charred lime

Hamachi Crudo \$25
passion fruit aguachile, cilantro, serrano, smoked trout roe

Tostada de Mejillones ■ \$16
mini tostadas, escabeche de mejillones, tahini, grilled avocado, pickled turnips, cilantro delfino

Kefta Mini Tortas ▲● \$16
2 mini wagyu beef kefta tortas, serrano labneh, pickled sweet peppers, arugula, brioche

Falafel ▲● \$12
fried chickpeas, colija cheese, tahini poblano, labneh crema

Reides Fritters ▲●■ \$18
shrimp, filo dough, poblano, corn quinoa salad, labneh crema

NOS B' NOS

Ensalada de Sandia ▲ \$12
yellow and red watermelon, orange-cilantro vinaigrette, mint, feta

Ensalada Cardini ▲● \$14
baby gem lettuce, Mexican Caesar dressing, kataifi, colija, croutons
Add Boquerones + \$4

Tuétano y Brisket \$24
bone marrow, salsa morita, molcajete salsa, blue corn tortillas

Malfuf + \$18
cabbage, Mexican rice, coconut walnut nogada sauce, pomegranate

Poblano Relleño ▲ \$24
poblano pepper, merguez picadillo, Oaxaca cheese, pomegranate
- can be made vegetarian

MESHWE

Branzino ▲+ \$32
turmeric basmati rice, pastor adobo salsa, labneh crema, salsa verde, pine nuts

Pulpo ▲ \$30
potato foam, purple potatoes, grilled pineapple bean salad

Bistec Kabob ● \$42
tabbouleh, grilled vegetables, salsa de arbol

Pato y Mole + \$38
Mary's mole sauce, duck breast, grilled mangos

SIDES

Batata Harra ▲ \$10

Grilled Vegetables \$12
okra, thumbelina carrots, campari tomatoes, pearl onions, diablo salsa

Guacamole \$10

Pita Bread ● \$6

DULCES

Churros ▲●+ \$14
pistachio sugar, chocolate, cajeta de cacahuete

Mole de Verano ▲+ \$14
black sesame meringue, mole, halva, corn gelato, sweet tahini

Bosque \$14
crispy sweet quinoa, avocado mousse, chantilly, golden berries, strawberry sorbet

▲ Dairy ● Gluten ■ Shellfish + Nuts